

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 09/20/2023	Time in: 10:30	Time out: 2:36	License/Permit # FS 8935	Food handlers 12	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Costco 1049 food court			Contact/Owner Name: Costco		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1225 SH 276			Pest control : See grocery		Hood Weekly	
			Grease trap/ waste oil See grocery		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
1/99/A						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature(41°F/ 45°F) See	
					3. Proper Hot Holding temperature(135°F) See	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
Approved Source						
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial	
					8. Food Received at proper temperature At receiving	
Protection from Contamination						
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 170 sr	
					11. Proper disposition of returned, previously served or reconditioned Discarded	
Employee Health						
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
Preventing Contamination by Hands						
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves	
Highly Susceptible Populations						
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked / or pasteurized	
Chemicals						
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Seasonal use of veggie wash	
					18. Toxic substances properly identified, stored and used	
Water/ Plumbing						
					19. Water from approved source; Plumbing installed; proper backflow device City approved	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel						
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See above	
					22. Food Handler/ no unauthorized persons/ personnel See above	
Safe Water, Recordkeeping and Food Package Labeling						
					23. Hot and Cold Water available; adequate pressure, safe Yes	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
Conformance with Approved Procedures						
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Watch	
Consumer Advisory						
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Food Temperature Control/ Identification						
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition Good	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Okay	
Permit Requirement, Prerequisite for Operation						
					30. Food Establishment Permit (Current/ insp sign posted) Posted at front	
Utensils, Equipment, and Vending						
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Pans etc	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status						R
OUT	IN	NO	NA	COS		
Prevention of Food Contamination						
					34. No Evidence of Insect contamination, rodent/other animals Flies in prep	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored Using spray bottles	
					37. Environmental contamination Watch in wic	
					38. Approved thawing method Pull or cook	
Proper Use of Utensils						
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
					40. Single-service & single-use articles; properly stored and used	
Food Identification						
					41. Original container labeling (Bulk Food)	
Physical Facilities						
					42. Non-Food Contact surfaces clean Watch	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean Watch	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	

